A Festive Prelude for ALL Accor + Explorer

28 November 2025 6pm to 10pm \$68++ per adult

COLD APPETISERS

Locally Sourced Romaine Lettuce and Mesclun Salad with Ginger Ponzu Caramelised Smoked Duck with Chestnuts, Charred Lettuce and Tangerines Charred Pumpkin Salad with Granola, Pomegranate and Almonds Aleirloom Tomatoes with Kalamata Olives, Pesto, Bocconcini

SEAFOOD ON ICE

Slipper Lobsters Poached Tiger Prawns White Clams Mussels

CHARCUTERIE

Smoked Salmon Gravlax Mortadella with Pistachio Beef Pastrami

ARTISANAL CHEESES

Selection of European Cheeses with Nuts, Crackers, Marmalades

SOUP

Crème du Barry with Chestnuts 🔗

CARVING STATION

Traditional Roast Turkey with Natural Jus Oven Glazed Kurabota Pork Ham with Cranberry Jus

WESTERN FAVOURITES

Braised Angus Beef Bourguignon
Roasted Poulet with Paris Mushrooms and Truffle Jus
Comté Cheese Gratinated Mac and Cheese Sautéed Brussels Sprouts with Bacon and Chestnuts

LOCAL DELIGHTS

Steamed Whole Local Seabass with Supreme Soy Sauce Crispy Pork Belly with Spicy Orange Sauce Braised Bai-Ling Mushrooms with Seasonal Greens & Wok-Fried Mixed Grain Rice with Chestnuts, Asparagus and Black Olives &

DIY NOODLES

Singapore Nonya Laksa

DESSERTS

Enchanted Forest Log Cake
Christmas Fruit Cake
Pandan Kaya Log Cake
Assorted Choux Puffs
Cranberry Creme Brûlée
Red Fruit Blanc-manger
Christmas Pudding with Brandy Sauce
Minced Meat Fruit Pie
Vanilla, Strawberry & Chocolate Ice Cream

